

or five hours, or until the peas or beans are perfectly soft. (Add more water from time to time, if necessary.) Then pass them through a sieve; add to the pulp enough stock, or milk, or water to make a soup of the consistency of cream. Put it again into a saucepan on the fire; season, and add a roux made of one tablespoonful of butter and one tablespoonful of flour cooked together; dilute the roux to smoothness with a little of the soup before adding it to the pot. The roux will hold the particles of peas or beans in suspension. Without it they are liable to precipitate. An onion may be boiled with the peas or beans if desired. Serve croutons on the soup, or pass them.

VEGETABLE PUREE.

Ingredients.—Onions, carrots, potatoes (boiled first), beans of any kind, parsnips, celery, peas, leek, turnips, cauliflowers, etc. Directions.—Cut up a large plateful of any and all kinds of vegetables you happen to have—always having potatoes or beans for thickening. First, put into a saucepan a teacup of dripping or stock-fat, and when very hot add the sliced onions; stir well to prevent them burning, and when they are red stir in a large spoonful of flour till it is of the same color. Now stir in a pint of hot water and some pepper and salt—mind not to add the pepper and salt at first, as the onions and flour would then more readily burn. Now add the rest of the vegetables, and let them simmer, adding more hot water as necessary, for two hours; then press them through a colander, return them to the range and let them simmer till the moment of serving.

CREAM OF OYSTERS.

Scald a quart of oysters in their own liquor. Remove the oysters; chop and pound them in a mortar, then press as much of them as possible through a purée sieve. Make a roux of one tablespoonful of butter and a heaping tablespoonful of flour. Dilute it with the oyster juice. Add the oyster pulp; season it with pepper, salt and paprika, and keep it hot until ready to serve. Just before serving add a half pint of whipped cream, and beat it well into the soup.

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